

# DINNER THEATRE MENU

## STARTERS

### SLAMMER SOUP

A thick and hearty 'Prime Rib' Beef Barley soup with pot barley and vegetables.

### SOLITUDE SALAD

Freshly cut mixed lettuces topped with fresh carrots and red cabbage, chopped bacon, house made croutons, and finished with a classic golden Italian vinaigrette.

## ENTREES

### BULLIED BEEF

Choice AAA thinly sliced Alberta Roast Beef cooked to medium and perfected with our own mouth-watering pan-jus. Accompanied with herb roasted potatoes and seasonal vegetables.

*Recommended Pairing 6oz. \$11.43 9oz. \$17.15 Bottle \$47.62*

### CONTRABAND CHICKEN

Breaded chicken topped with shaved ham and melted Swiss cheese served with a creamy Alfredo sauce. Accompanied with herb roasted potatoes and seasonal vegetables.

*Recommended Pairing 6oz. \$11.43 9oz. \$17.15 Bottle \$47.62*

### FENCED FISH

Maple Dijon Salmon accompanied by rice pilaf and seasonal vegetables.

*Recommended Pairing 6oz. \$11.43 9oz. \$17.15 Bottle \$47.62*

### CONFESSIONAL CALZONE

Vegetarian Calzone loaded with mushrooms, bell peppers, tomatoes, spinach, onions and mozzarella cheese. Topped with marinara sauce.

*Recommended Pairing 6oz. \$11.43 9oz. \$17.15 Bottle \$47.62*

### \* PRIME RIB - available at a supplemental charge of \$6.00 \*

Slow Roasted AAA Alberta Prime Rib cooked to medium and perfected with our own mouth-watering pan-jus. Accompanied with herb roasted potatoes and seasonal vegetables.

*Recommended Pairing 6oz. \$11.43 9oz. \$17.15 Bottle \$47.62*

We have allergy friendly options available upon request. Please ask your server for details.  
Gratuities and beverages not included in ticket price.

## DESSERTS

### GUILTY

Chocolate Avalanche Cake with rich chocolate ganache, soft chocolate cake boulders, and finished with chocolate sauce.

### INNOCENT

A delicate portion of New York Cheesecake topped with strawberries, sauce and caramel graham crackers.